





# WELCOME TO VAN DER VALK HOTEL VOLENDAM! MAKE YOURSELF AT HOME.



Just a short distance from the vibrant capital city of Amsterdam lies the beloved, quintessentially Dutch town of Volendam. In the heart of this region, on April 21st, 1973, the doors of the hotel in Katwoude were opened by the Van der Valk family. Years later, we—Jan and Mireille, fourth-generation Van der Valk—had the honour of taking over the management. With pride, we’ve transformed the building blocks of our family legacy into a renewed, warm, luxurious, comfortable, and sustainable hotel.

**Following the grand reopening, we are delighted to welcome you once again with delicious food and drinks. This menu offers a taste of the dishes we serve for both lunch and dinner. Soon, we’ll be expanding both the menu and the hotel even further.**

In the near future, you’ll be able to visit us for any occasion. All right in the heart of nature—surrounded by water, polders, and canals. Discover the story of the region in the names found throughout the hotel. Enjoy breakfast, lunch, and dinner with personal service at Restaurant ZYLT. Or perhaps you’d prefer coffee and pastries at Café & Patisserie Zoetwaeter? Very soon, you’ll also be able to sip sparkling cocktails at Bar 1480. And before the year is out, you can host inspiring meetings or unforgettable celebrations in one of our 11 versatile event rooms, each named after traditional Dutch fishing boats called *botters*. Next year, we’ll be opening even more hotel rooms and the outdoor venue “de Zegen.” No matter when you visit, you’ll be pleasantly surprised by our warm hospitality and luxurious touches.

To pass on these unforgettable experiences and our spirit of hospitality to future generations, sustainability is key. The hotel now stands on a new, environmentally conscious foundation—built with certified timber, solar panels, an advanced sustainable energy system, a biodiverse garden, and more. So you can enjoy the luxury you’ve come to expect from Van der Valk, with peace of mind.

We wish you a delightful dining experience and look forward to welcoming you again and again.

**Warm regards,  
Jan & Mireille**



# LUNCH

11:30 – 17:00



## SANDWICHES

<b>Kimchi tosti</b> (v)	8
Sourdough bread – Beemster cheese – kimchi – mayo – side salad with dressing	
<b>Croque Monsieur</b>	9
Sourdough bread – Beemster cheese – ham – mayo – ketchup – side salad with dressing	
<b>Croque Madame</b>	10
Sourdough bread – Beemster cheese – ham – fried egg – mayo – ketchup – side salad with dressing	
<b>Club sandwich</b>	15
Flaguette – bacon – grilled chicken – egg – tomato – butter lettuce – herb mayo – fries with mayo	
<b>Carpaccio sandwich</b>	15
Bread of choice – carpaccio – cherry tomatoes – arugula – pine nuts – Parmesan – truffle mayo	
<b>Smoked salmon sandwich</b>	15
Bread of choice – smoked salmon – herbed cream cheese – cucumber – red onion – crispy capers	

**Choice of bread:** Spelt bun – baguette – sourdough – sliced white or brown – gluten-free

## EGG DISHES

<b>Omelette</b> (v) option available	12
Sliced white or brown bread – traditional potato salad Choice of 3 add-ons: cheese – ham – bacon – mushrooms – onion	
<b>Uitsmijter</b> (v) option available	13
Sliced white or brown bread – traditional potato salad Choice of 3 add-ons: Beemster cheese – ham – bacon – roast beef	
<b>Uitsmijter Katwoude</b>	13
Sliced white or brown bread – Beemster cheese – ham – roast beef – traditional potato salad	
<b>Farmer's Omelette</b>	14
Eggs with potato - bacon - mushrooms - leek - bell pepper - onion	

## SALADS

<b>Caesar salad</b> (v) option available	16
Little gem – chicken – anchovies – egg – pine nuts – croutons – Caesar dressing	
<b>Carpaccio salad</b>	17
Carpaccio – egg – sun-dried tomato – Parmesan – pine nuts – croutons – truffle mayo	



SOEPS

<b>Tom Kha Kai</b>	8
Chicken - coconut milk - beech mushrooms - bean sprouts - spring onion - chili	
<b>Tomato soup</b> (v)	8
Sour cream - parsley	
<b>Onion soup</b> (v)	8
Cheese crouton - red wine	

LUNCH DISHES

	small	large
<b>Croquettes</b>		12
Sliced white or brown bread – beef croquettes – little gem – mustard mayo		
<b>Vegetarian croquettes</b> (v)		12
Sliced white or brown bread – oyster mushroom croquettes – little gem – mustard mayo		
<b>12-uurtje</b>		13
Tomato soup – croquette sandwich – Beemster cheese & ham sandwich with fried egg		
<b>Burger</b> ((v) option available)		21
Beef or vegetarian patty – cheddar – butter lettuce – tomato – pickle – red onion – burger sauce		
<b>Chicken Satay</b>		20
Noodle salad – atjar – crispy onions – prawn crackers – peanut sauce – fries with mayo		
<b>Tournedos Katwoude</b>		33
Onions – mushrooms – green asparagus – sauce of your choice – fries with mayo		
<b>Wiener schnitzel</b>	18	22
Lemon – roasted cherry tomatoes – green beans with bacon – sauce of your choice		
<b>Dover sole</b>	25	30
Red cabbage mash – butter & eek – fries with mayo		
<b>Spaghetti bolognese</b>		20
Spaghetti – ground beef – tomato sauce – finely chopped onion, carrot & celery		
<b>Mushroom pasta</b> (v)		20
Linguine – mixed mushrooms – creamy sauce – Parmesan		

**Choice of sauce:** pepper – mushroom cream – stroganoff







# DINNER

17:00 - 22:00



## STARTERS

<b>Carpaccio</b>	15
Mixed greens – Parmesan – pine nuts – truffle mayo	
<b>Scottish Salmon</b>	15
Lemon – crème fraîche – red onion – crispy capers – dill	
<b>Burrata</b> (v)	14
Cherry tomatoes – walnut crouton crumble – balsamic crema – olive oil	
<b>Burrata with ham</b>	17
Pata negra – cherry tomatoes – walnut crouton crumble – balsamic crema – olive oil	
<b>Tom Kha Kai</b>	8
Chicken - coconut milk - beech mushrooms - bean sprouts - spring onion - chili	
<b>Tomato soup</b> (v)	8
Sour cream - parsley	
<b>Onion soup</b> (v)	8
Cheese crouton - red wine	

## MEAT DISHES

small large

*All meat dishes are served with fresh fries, mayo, and classic Valk-style apple compote with a cherry on top.*

<b>Chicken satay</b>	20
Noodle salad – atjar – crispy onions – prawn crackers – peanut sauce	
<b>Burger</b> ((v) option available)	21
Beef or vegetarian patty – cheddar – butter lettuce – tomato – pickle – red onion – burger sauce	
<b>Wiener schnitzel</b>	18   22
Lemon – roasted cherry tomatoes – green beans with bacon – sauce of your choice	
<b>Pan-fried calf's liver</b>	20   25
Green beans with bacon – onions – sauce of your choice	
<b>Spareribs</b>	19   26
Ketjap – sambal – cocktail sauce – garlic sauce – side salad with dressing	
<b>Grilled chicken breast</b>	26
Roasted vegetables – béarnaise sauce	
<b>Grilled medallion duo</b>	28
Pork tenderloin & beef tenderloin – green asparagus – sauce of your choice	
<b>Tournedos Katwoude</b>	33
Onions – mushrooms – green asparagus – sauce of your choice	

**Choice of sauce:** pepper – mushroom cream – stroganoff

(v) Vegetarian



(vn) Vegan

## FISH DISHES

small large

*All fish dishes are served with fresh fries, mayo, and classic Valk-style apple compote with a cherry on top.*

### Grilled salmon

23 | 28

Grilled vegetables – béarnaise sauce

### Dover Sole

25 | 30

Red cabbage mash – butter & eek

## PASTA DISHES

### Spaghetti bolognese

20

Spaghetti – ground beef – tomato sauce – finely chopped onion, carrot & celery

### Mushroom pasta <sup>(v)</sup>

20

Linguine – mixed mushrooms – creamy sauce – Parmesan

## DESSERTS

### Sorbet coupe <sup>(vn)</sup>

7

Mango sorbet - lemon sorbet

### Dame blanche <sup>(v)</sup>

8

Vanilla ice cream – whipped cream – warm chocolate sauce

### Vanilla ice cream whipped cream <sup>(v)</sup>

8

Whipped cream

### Classic Valk sorbet <sup>(v)</sup>

9

Vanilla ice cream – whipped cream – fruit – strawberry sauce

### Café glacé <sup>(v)</sup>

9

Vanilla ice cream – Tia Maria – mocha





# BRUIS MENU

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With this festive menu, you'll enjoy three courses.  
We honestly can't choose between all this deliciousness...  
Would you mind choosing for us?

45

## Starters

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Carpaccio  
Scottish salmon  
Burrata (v)  
Tom Kha Kai  
Tomato soup (v)  
Onion soup (v)

## Mains

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Wiener schnitzel  
Spareribs  
Grilled chicken breast  
Duo of grilled medallions  
Grilled salmon  
Dover sole  
Mushroom pasta (v)

## Desserts

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Dame Blanche (v)  
Vanilla ice cream whipped cream (v)  
Classic Valk sorbet (v)  
Café Glacé (v)





WINE



## WHITE WINE

	Glass	Bottle
<b>Luna de Ana</b> Spain - Verdejo	5	27
<b>M-selection Moelleux (sweet)</b> Chili - Airén	5,25	27,5
<b>Casa Silva</b> Chili - Chardonnay - Sémillon	5,5	30
<b>Alto Bello</b> Italy - Pinot Grigio	6,5	30
<b>Sonsierra</b> Spain - Viura	6,8	32,5
<b>Vint</b> United States - Chardonnay	7,5	35,5
<b>Domaine Daniel-Etienne Defaix</b> France - Chablis Vieilles Vignes	9	45

## RED WINE

	Glass	Bottle
<b>Luna de Ana</b> Spain - Tempranillo	5	27
<b>Alto Bello</b> Italy - Primitivo	5	27
<b>1862 (zoet)</b> Spain - Tempranillo	5,5	28
<b>Staphyle Premium</b> Argentina - Malbec	6,75	32,5
<b>Spier</b> South Africa - Merlot	6,65	33
<b>Château Tayet Cuvée Prestige</b> France - Merlot - Cabernet Sauvignon - Petit Verdot	8	38
<b>Poderi del Paradiso - Chianti Colli Senesi Riserva D.O.C.G.</b> Italy - Sangiovese	9	42,5





## ROSÉ WINE

	Glass	Bottle
<b>Luna de Ana</b> Spain - Bobal	5	27
<b>By Ott</b> France - Cinsault - Grenache - Mourvèdre - Syrah	8	40
<b>Miraval</b> France - Cinsault - Grenache - Rolle - Syrah	8	40

## SPARKLING WINE

	Glass	Bottle
<b>Jaume Serra</b> Spain - Cava	5,5	28

## ALCOHOL-FREE

	Glass	Bottle
<b>White - Michel Schneider</b> Germany - Chardonnay	5	27,5
<b>Red - Michel Schneider</b> Germany - Cabernet Sauvignon	5	27,5
<b>Rosé - Michel Schneider</b> Germany - Merlot - Cabernet - Chardonnay	5	27,5
<b>Sparkling - Pizzolato</b> Italy - Glera	6	28,5







